

A Sutherland Belle

Herbed Potato, Mushroom & Goat Cheese Tart with a Lemon, Shallot, and Dijon Vinaigrette

This recipe comes together with simple ingredients and bold flavors thanks to Spice World Viva! Italian Herb & Garlic Seasoning Blend. Whether I'm stirring it, topping it, or tossing it into a dish, this seasoning blend is my new favorite condiment.

INGREDIENTS

For the Tart

- 1 (2 sheets) package prepared puff pastry
- 12 oz portabella sliced mushrooms
- 2 tablespoons regular or herbed butter
- 1 (6.5 ounces) jar [Spice World Italian Herb & Garlic Seasoning Blend](#)
- 4-5 medium Yukon gold potatoes, sliced thin on a mandolin
- 6 oz Gruyere cheese shredded
- 3-4 ounces goat cheese, crumbled
- 1 tablespoon honey
- Kosher salt and fresh cracked pepper
- Milk to brush crust (egg wash may also be used)
- Fresh thyme for garnish

For the Vinaigrette

- 2 1/2 teaspoons lemon zest about the zest of 1 small lemon
- 3 tablespoons fresh lemon juice about the juice of 1 small lemon
- 2 tablespoons finely minced [Spice World Fresh Shallot](#) (about 1 small shallot)
- 2 cloves finely minced or grated [Spice World Founders Garlic](#)
- 1½ teaspoons Dijon mustard
- ½ cup extra virgin olive oil
- 1 tablespoon of red wine vinegar
- 1 teaspoon honey
- Kosher salt and freshly cracked black pepper
- Arugula or mixed greens for serving

INSTRUCTIONS

For the Tart

1. Preheat oven to 400°F. Unfold the pastries onto a lightly floured surface. Add 1/3 of the second sheet to create a larger surface to one whole sheet. Roll into a rectangle. Cut the

remaining 2/3 of the pastry into 6 equal strips. Reserve to frame the top of the tart. Place the dough onto a parchment-lined baking sheet.

2. Melt butter in a large cast iron skillet, and cook the mushrooms until slightly brown. Remove from the pan and drain. Set aside.
3. While mushrooms cook, spread the Spice World Italian Herb & Garlic Seasoning Blend over the dough. Shingle the potato slices and season with salt and pepper. Top with Gruyère. Layer drained roasted mushrooms and top with goat cheese.
4. Use reserved pastry strips to create a frame. Brush the border of the tart with milk.
5. Bake the tart on the sheet pan until the pastry is golden, border is puffed, and the cheese is melted, 25 to 30 minutes. Drizzle with honey and garnish with fresh thyme.

For the Vinaigrette

1. Combine diced shallot, garlic, lemon zest, juice, Dijon, and a generous pinch of kosher salt and pepper in a medium-sized mixing bowl. Whisk to combine, and let sit for 10 minutes to macerate.
2. Gradually whisk in olive oil until emulsified. You can also do this by shaking up all ingredients with a tight seal in a jar.
3. Store in an airtight container in the fridge. Serve over arugula or mixed greens.